BRASS RAIL

BEVERAGE PRESENTATION

1½ OUNCE – HIGHBALLS – 1.70

- Scotch
- Bourbon
- Vodka
- Gin
- Rum
- Canadian Blend
- Bonded Bourbon
- Sour Mash Whiskey
- Brandy
- Tequila

1½ OUNCE – COCKTAILS – 1.70

- Dry Martini
- Vodka Martini
- Manhattan
- Bourbon Old Fashioned
- Scotch Old Fashioned
- Gin Tonic
- Vodka Tonic
- Whiskey Sour
- Gin Gimlet
- Vodka Gimlet
- Daiquiri
- Bacardi
- Salty Dog
- Bloody Mary
- Screwdriver
- John Collins
- Rum Collins
- Tom Collins

AFTER DINNER LIQUEURS 2.20

- Rob Roy
- Between The Sheets
- Pink Lady
- Cubre Libra
- Singapore Sling
- Side Car
- Courvoisier
- Cherry Heering
- Margarita
- Tia Maria
- Cointreau
- Creme de Menthe Frappe
- B & B, Imported
- Chartreuse
- Angel's Tip
- Kahlua
- Brandy Alexander
- Creme de Cacao, Light or Dark
- Drambuie
- Grasshopper
- Pink Squirrel
- Galliano
- Velvet Hammer
- Stinger
- King Alphonse
- Amaretto

BEER'S

1.60 – IMPORTED AND DOMESTIC – 1.10

- Michelob
- Heinekens
- Schlitz–Light
- Stroh's
- Miller's–Lite
- Budweiser–Natural Light

"WINE COURSES"

MAY WE SUGGEST SOME OF OUR FINE HOUSE WINES ROSE – RED BURGUNDY – CHABLIS – RHINE

APPETIZERS

Delicious Ruby Port, Golden Cream or Dry Sherry–Glass–1.50

MEAT	SEAFOOD
The Rich Flavor of Burgundy	Refreshing Chilled Chablis

FOWL	ITALIAN SPECIALTIES
A Lively Rhine	A Delicate Full Bodied Rose

APPROPRIATE AT ANY TIME

CHAMPAGNE, LANCERS ROSE OR MATEUS

Glass . . . . .2.25 Half Bottle . . . . .4.50 Bottle 8.95

IMPORTED WINES	
Glass	2.25
Half Bottle	4.50
Bottle	8.95

DOMESTIC WINES	
Glass	1.50
Half Bottle	3.50
Bottle	6.95

APPETIZERS

Shrimp Cocktail	3.50	Stuffed Celery, Roquefort	2.95
Marinated Herring In Sour Cream	3.95	Oyster Cocktail	3.50
Soup Du Jour	2.95	Lobstermeat Cocktail	3.50
Fried Onion Rings	2.95	Greek Salad	3.95

STEAKS

ENTREE INCLUDES: CUP FRENCH ONION, SALAD BOWL WITH CHOICE OF DRESSING, CHOICE OF POTATO, PILAF RICE, OR VEGETABLE DU JOUR

Gentlemen's
Prime Tenderloin Steer Butt 9.95

Roast Prime Rib of Beef Au Jus 9.95
New York Cut Prime Sirloin Strip 9.95
Lady's Prime Sirloin Strip 7.95
Prime Filet Mignon 9.95
Chicago Cut Prime Rib Eye 9.95
Lady's Prime Filet Mignon 7.95

SEAFOOD

ENTREE INCLUDES: CUP OF CLAM CHOWDER, SALAD BOWL WITH CHOICE OF DRESSING, CHOICE OF POTATO OR VEGETABLE DU JOUR

Fisherman's Platter
Shrimp, Scallops, Oysters, Snapper 8.95

Broiled African Lobster Tail with Drawn Butter 9.95
Fried Deep Sea Scallops with Tartar Sauce 7.95
Broiled Flounder Stuffed with Crabmeat 6.95
Fresh Fried Jumbo Shrimps 7.95
Broiled or Fried Red Snapper Steak 7.95
Fresh Fried Bon Secour Oysters 6.95
Baked Alaska King Crab Legs, Drawn Butter 9.95
Louisiana Fried Frog Legs, Tartar Sauce 8.95
Baked or Fried Soft Shell Crab, Drawn Butter 6.95
Baked Stuffed Shrimp with Deviled Crabmeat 7.95
Baked Lobster and Crabmeat Au Gratin 6.95
Fried Trout Almondine, Sauted Almonds 6.95
Baked Stuffed Lobster En Shell, Thermidore 8.95
Fried Flounder Filet, Tartar Sauce 6.95
Sauted Jumbo Shrimp Athenian 7.95
Fried Alaska King Crab Claws 8.95
Broiled Red Snapper Grecian Style 7.95

ENTRÉES

ENTREE INCLUDES: CUP OF SOUP, SALAD BOWL WITH CHOICE OF DRESSING, CHOICE OF POTATO OR VEGETABLE DU JOUR

Sauted Beef El Greque with Mushrooms, Onions, and Green Peppers 7.95

English Cut Roast Beef Au Jus 7.95
Roast Leg of Lamb Au Jus 7.95
Sauted Chicken Cacciatore with Spaghetti 6.95
Veal Piccanti Sauted, Lemon Butter Sauce with Spaghetti 7.95
Broiled Chopped Steak (From Prime Beef) 6.95
Chicken Titazzini Au Gratin 7.95
Prime Beef Kabob Tenderloin en Brochette 7.95
Veal Scallopine Marsala with Spaghetti 7.95
Genuine Calf's Liver, Rasher of Bacon 6.95
Baked Veal Parmigian with Spaghetti 7.95
Sliced Prime Tenderloin of Beef, Mushroom Sauce 6.95
Scallopine of Veal Cacciatore with Spaghetti 7.95
Center Cut Pork Chop 6.95
Italian Style Baked Lasagna 6.95
Roast Long Island Duckling with Orange Sauce 7.95
Broiled or Southern Fried Chicken 6.95
Breaded Veal Cutlet, Tomato Sauce 6.95
Spaghetti with Meat Balls, Tomato Sauce 5.95
Grilled Sugar Cured Ham Steak 6.95
Spaghetti and Ravioli, Tomato Sauce 5.95

DESSERTS

Sherbet	.65	Baked Alaska (Two)	4.95	Creme De Menthe Parfait	1.95
Spumoni	.75	Ice Box Pies	.75	Creme De Cacao Parfait	1.95
Ice Cream	.65				

BEVERAGES

Coffee, Per Pot	.75	Grade "A" Milk, Per Glass	.50	Glass Soft Drink	.50
Tea, Per Pot	.75	Coffee	.35	Ice Tea	.35
		Sanka	.45		

LUNCHEON SPECIALTIES

AFTER 4:00 P.M. 1.00 EXTRA

EGGS AND OMELETTES 3.95

Choice of Ham—Bacon—Cheese—Shrimp—Lobstermeat

SALADS

Carl Sandburg 4.95

TOSSED SALAD WITH SHRIMP, CRABMEAT, CHOICE OF DRESSING

Shrimp Boat 6.95

CHILLED GULF SHRIMP ON ICE WITH COCKTAIL SAUCE

Julienne Salad Bowl 4.50

MIXED HAM, CHEESE, CHICKEN, CHOICE OF DRESSING

Steak Tomato Imperial 3.95

FILLED WITH CHICKEN OR TUNA SALAD

California Fruit Plate 3.95

ASSORTED FRUITS WITH MOUND OF COTTAGE CHEESE

Alaskan Treasure 4.50

ALASKA SOCK-EYE SALMON, EGG AND TOMATO WEDGES, GARNI

BUSINESSMAN'S

CLUB SPECIALS 3.95

CUP OF SOUP DU JOUR, COLD SLAW AND PICKLES

Bacon, Lettuce and Tomato
Chicken and Bacon
Tuna Salad
Ham and Cheese
Roast Beef
Chicken Salad

OPEN HOT SANDWICHES

CUP OF SOUP DU JOUR

Sliced Roast Beef 3.95
Continental Burger 3.50
Frenchman's Dip 3.95
Rib Eye Steak 3.95
Roast Turkey Breast 3.95